

LIST OF U.S. CUSTOMS LABORATORY METHODS

USCL NUMBER	METHOD	TITLE
08-01	AOAC 920.149	<u>Preparation of Fruit Samples</u>
08-02	AOAC 934.06	<u>Moisture in Dried Fruits</u>

U.S. CUSTOMS LABORATORY METHODS

USCL METHOD 08-01

Index

AOAC 920.149

Preparation of Fruit Samples

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Fruit is classified in different Chapters of the Harmonized Tariff Schedule of the United States (HTSUS) but starts in Chapter 8. Before fruit can be analyzed, the fruit must be properly prepared. This method will give guidance in the preparation of fruit samples. The general methodology can also be applied to dried vegetables (Chapter 7 HTSUS).

2 REFERENCES

AOAC 920.149
Preparation of Fruit Samples

U.S. CUSTOMS LABORATORY METHODS

USCL METHOD 08-02

Index

AOAC 934.06 Moisture in Dried Fruits

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Dried fruit is classified in Chapter 8 of the Harmonized Tariff Schedule of the United States (HTSUS). This method is used to determine the moisture in dried fruits. The same methodology can be used to determine moisture in dried vegetables (Chapter 7 HTSUS).

2 REFERENCES

AOAC 934.06
Moisture in Dried Fruits